

## mesh Eden Valley Riesling 2008

The Eden Valley vineyards selected for this project were chosen for their potential to deliver fruit most in keeping with the unique characters of Eden Valley and the jointly agreed wine style/philosophy. Our aim is to make a wine with a strong citrus flavour and slight mineral profile, typical of the region. We look for long, rich flavours with a greater emphasis on power, generosity, persistence and texture.

Aged between 20-60 years old, the viticultural parameters for each vineyard focus on pruning regimes, leaf retention and nutrition in order to further improve the fruit quality from each block. For some this means fruit re-configuring, others it is more attention to the nutritional balance and moisture retention of the ancient grey loam soils.

Two subtly different methods were agreed upon to achieve our desired outcome, then the grapes from each vineyard were “pedantically divided” by selectively hand picking alternate rows into yellow and blue buckets on the same day. The two separate parcels were then crushed at different locations and the finished components and combinations jointly assessed post-vintage to determine the final blend.

Each component, while being close to identical at the start, underwent a subtly different conversion into wine, reflecting the personal differences in the interpretation of the “purest or most powerful expression of variety and region”.

The 2008 vintage was a vintage of extremes and Eden Valley Riesling fared amazingly well. The drought meant no summer rain - but winter rains had filled the soils and the vines were in good health; the vintage was very early - so the fruit was picked before the effects of the late March heatwave. The result is another great Riesling wine with a strong citrus flavour and tight mineral profile, typical of the region and of the mesh style.

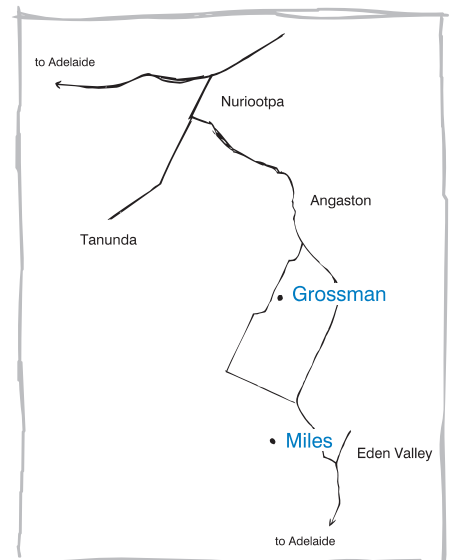
### Tasting Note

The 2008 mesh Eden Valley Riesling is green and vibrant in appearance. The aroma is zesty lemon and grapefruit with a hint of spice. The palate is powerful, lively and generous, with intense citrus fruit flavours. The wine finishes clean and dry with refreshing slatey acidity.

As is the case with all great Eden Valley Rieslings, mesh will age gracefully and reliably into a mature wine under the Stelvin closure.

### Eden Valley

South Australia’s Eden Valley, high in the eastern ranges surrounding the Barossa Valley, averages between 400 and 600 metres in altitude. Soils are rocky grey loam and acidic. Winter rainfall is abundant (typically 50% more than the Barossa Valley). Temperatures are cooler than the Barossa Valley (up to 2 degrees cooler) and the growing season longer. Cooling breezes from the region’s gullies and hills ensure gradual ripening and maximum flavour development.



Technical Details	
Alcohol	13.0%
Total Acid	7.3g/l
PH	2.89
Residual Sugar	1.5g/l
Suitable for vegans	

